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FILE 'USPAT2' ENTERED AT 10:43:44 ON 04 APR 2003

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=> s 11 or delphinidin or anthocyanin or flavonoid or blackcurrant or currant

17 FILES SEARCHED...

34 FILES SEARCHED...

L2 113140 L1 OR DELPHINIDIN OR ANTHOCYANIN OR FLAVONOID OR BLACKCURRANT

OR CurrANT

=> s reverse osmosis
L3 39586 REVERSE OSMOSIS

=> s 12 and 13
L4 45 L2 AND L3

=> s negative
34 FILES SEARCHED...
L5 2853683 NEGATIVE

=> s negative?
21 FILES SEARCHED...
L6 3125717 NEGATIVE?

=> s 14 and 16
L7 7 L4 AND L6

=> dup rem
ENTER L# LIST OR (END):17
DUPLICATE IS NOT AVAILABLE IN 'ADISINSIGHT, ADISNEWS, DGENE, DRUGLAUNCH,
DRUGMONOG2, KOSMET, MEDICONF, NUTRACEUT, PCTGEN, PHARMAML'.
ANSWERS FROM THESE FILES WILL BE CONSIDERED UNIQUE
PROCESSING COMPLETED FOR L7
L8 7 DUP REM L7 (0 DUPLICATES REMOVED)

=> d 18 1-7 ibib, kwic

L8 ANSWER 1 OF 7 USPATFULL
ACCESSION NUMBER: 2002:256201 USPATFULL
TITLE: Antibacterial member, method of preparing the same,
antibacterial filter and antibacterial container
INVENTOR(S): Shimada, Kazunori, Shibuya, JAPAN

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002139732	A1	20021003
APPLICATION INFO.:	US 2001-21029	A1	20011219 (10)
	NUMBER	DATE	
PRIORITY INFORMATION:	JP 2000-386753	20001220	
	JP 2001-351648	20011116	
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	Finnegan, Henderson, Farabow,, Garrett & Dunner, L.L.P., 1300 I Street, N.W., Washington, DC, 20005-3315		
NUMBER OF CLAIMS:	20		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	7 Drawing Page(s)		
LINE COUNT:	833		
SUMM	. . . in water, a method of filtrating to remove germs in water by using a hollow fiber membrane filter or a reverse- osmosis membrane filter, a method of extinguishing germs of various sorts in water such as by heating, applying a pressure, supplying. . .		

DETD . . . heavy metal-removing layer A, an activated carbon layer B, a
heavy metal-adsorbing mat C, a reducing ceramic layer D, a
negative ionic ceramic layer E and a functional ceramic layer F.

DETD . . . is used and for the use of water. The propolis component is the
one contained in the propolis such as flavonoid, quercetin,
phenethyl ester of caffeic acid, chlordane-type diterpene or antipyrin C,
and exhibits antibacterial action, anti-inflammatory action,

DETD . . . antioxiidizing action and. . . .

DETD [0037] The negative ionic ceramic layer E is fulfilled with ceramic particles prepared by mixing powdered ore to the potter's clay followed by. . . .

DETD [0041] First, the water-insoluble propolis material is dissolved in alcohol, acetone or ether to form a solution extracted with much flavonoid component from the propolis. As the water-insoluble propolis material described above, for example, a frozen mass of propolis is pulverized. . . .

DETD . . . the antibacterial member to be mixed in the filter member, may be reducing ceramics such as .pi.-water ceramics, calcium ceramics, negative ionic ceramics or alkali ceramics, or far infrared ray ceramics. Further, they may be such ores as natural zeolite, natural. . . .

DETD . . . heavy metal-removing layer A, an activated carbon layer B, a heavy metal-adsorbing mat C, a reducing ceramic layer D, a negative ionic ceramic layer E and a functional ceramic layer F. The members constituting the layers are the same as those. . . .

DETD . . . bone charcoal layer A, an activated carbon layer B, a heavy metal-adsorbing mat C, a reducing ceramic layer D, a negative ionic ceramic layer E and a functional ceramic layer F. The members constituting the layers are the same as those. . . .

DETD . . . adsorbs heavy metals contained in water. The ceramic particle layer D is fulfilled with particles such as of reducing ceramics, negative ionic ceramics and functional ceramics like the ceramic particles of the first to third embodiments, to form functional water favorable. . . .

L8 ANSWER 2 OF 7 USPATFULL

ACCESSION NUMBER: 2001:82537 USPATFULL
TITLE: Methods for generating and screening novel metabolic pathways
INVENTOR(S): Peterson, Todd C., Coronado, CA, United States
Brian, Paul, San Diego, CA, United States
PATENT ASSIGNEE(S): Terragen Discovery, Inc., Vancouver, Canada (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6242211	B1	20010605
APPLICATION INFO.:	US 1999-263352		19990305 (9)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1997-986186, filed on 5 Dec 1997 Continuation-in-part of Ser. No. US 1996-738944, filed on 24 Oct 1996, now patented, Pat. No. US 5783431 Continuation-in-part of Ser. No. US 1996-639255, filed on 24 Apr 1996, now patented, Pat. No. US 5824485		

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Brusca, John S.
LEGAL REPRESENTATIVE: Pennie & Edmonds LLP
NUMBER OF CLAIMS: 24
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 27 Drawing Figure(s); 23 Drawing Page(s)
LINE COUNT: 4890
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

DRWD . . . stained agarose gel containing PCR amplicons derived from marine bacteria genomic DNA. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for ribosomal RNA. The lanes contain amplicons derived from T: genomic DNA. . . .

DRWD . . . PCR amplicons derived from genomic DNA of individual species of marine bacteria. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for

ribosomal RNA. The lanes contain amplicons derived from genomic DNA of.
DET^D . . . such as, for example, bacteria and mammalian cells, bacteria and yeasts, bacteria and plant cells, or gram positive and gram negative bacteria. A shuttle vector of the invention is capable of replicating in different species or strains of host organisms, and. . . (Pansegrouw et al., 1994, J Mol Biol 239:623-663) or PBBR (Kovach et al., 1994, BioTechniques 16:800-801) are functional in many gram-negative bacteria, such as *Pseudomonas*, *Agrobacterium*, *Escherichia*, and *Rhizobium*. Many of the bacteria that harbor DNA comprising a broad host range. . .
DET^D . . . beta.-glucuronidase (Jefferson, 1987, Plant Molec Biol. Rep 5:387-405), luciferase (Ow et al. 1986, Science 234:856-859), and B protein that regulates anthocyanin pigment production (Goff et al. 1990, EMBO J 9:2517-2522).
DET^D . . . efflux systems can actively secrete a broader range of potentially toxic compounds, thus reducing their accumulation inside the host organism. Negative feedback mechanisms, such as end-product inhibition of the metabolic pathway producing the compounds, may be avoided. Moreover, the isolation of. . .
DET^D . . . gene locus that is complementary to the portion of the same gene locus integrated into the host chromosome; and a negative selection marker (e.g., glucose kinase, *glkA*) that is located distal to the positive selection marker and the substrate DNA cloning. . . joined and the locus becomes functional. A second round of recombination occurs in vivo and causes the excision of the negative selection marker. Selection for the positive selection gene locus and against the negative selection marker allows the identification of host cells in which the desirable directed recombination took place. The host cells containing. . .
DET^D . . . fluorescence results in addition of a small electrical charge to the particle. The change allows electromagnetic separation of positive and negative particles from a mixture. Separated particles may be directly deposited into individual wells of 96-well or 384-well plates.
DET^D . . . transcriptional activity in the host organism in the absence of the inducing activity or compound. A chemoresponsive promoter that respond negatively to the presence of an activity or compound by decreasing or ceasing transcriptional activity may also be used.
DET^D Purified water (ddH₂O) for general use in media and solutions is purified by softening, reverse osmosis, and deionization. Pacific seawater (sea H₂O) is obtained from Scripps Institute of Oceanography (La Jolla, Calif.) and filtered before. . .
DET^D . . . obtained from seawater collected near the Bahamas Islands were provided by the Harbor Branch Oceanographic Institute. Each of the wild-type gram-negative pigmented marine bacterial species was tested prior to preparation of the DNA libraries to determine redundancy, and to help determine. . .
DET^D The following assays were performed on the parental species of marine gram-negative/*E. coli* library, with the indicated results:

L8 ANSWER 3 OF 7 USPATFULL
ACCESSION NUMBER: 2001:63250 USPATFULL
TITLE: Composition
INVENTOR(S): Shibuya, Takashi, Okayama, Japan
Ario, Takeshi, Okayama, Japan
Fukuda, Shigeharu, Okayama, Japan
PATENT ASSIGNEE(S): Kabushiki Kaisha Hayashibara Seibutsu Kagaku Kenkyujo, Okayama, Japan (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6224872	B1	20010501
APPLICATION INFO.:	US 1998-118897		19980720 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	JP 1997-218916	19970731
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	Granted	
PRIMARY EXAMINER:	Lankford, Jr., Leon B.	
LEGAL REPRESENTATIVE:	Browdy and Neimark	
NUMBER OF CLAIMS:	20	
EXEMPLARY CLAIM:	1	
LINE COUNT:	1263	
AB	A composition which comprises a flavonoid and a processed product of a plant of the genus Pfaffia . The composition effectively maintains and promotes the health, treats. . .	
SUMM	The present invention relates to a novel composition, and more particularly, to a novel composition comprising a flavonoid and a processed product of a plant of the genus Pfaffia (may be abbreviated as processed Pfaffia product, hereinafter).	
SUMM	. . . treatment of Western medicine, however, may not always sufficiently attain their prescribed effects because they, in some cases, may cause negative results and induce serious side effects. As the increase of recent health consciousness, it is highly required to establish compositions. . .	
SUMM	The composition according to the present invention contains a flavonoid and a processed product of a plant of the genus Pfaffia (may be designated as " Pfaffia ", hereinafter). The processed product. . .	
SUMM	. . . drying, conventional methods generally used in the food and pharmaceutical industries can be arbitrarily used; concentration in vacuo, membrane filtration, reverse-osmosis membrane concentration, ultrafiltration membrane filtration, drying in vacuo, freeze-drying, and spray-drying.	
SUMM	. . . conventional methods used in the food and pharmaceutical industries such as concentration in vacuo, concentration using membrane filters, concentration using reverse osmosis membranes, ultrafiltration concentration, drying in vacuo, freeze drying, spray drying, etc., can be arbitrarily used.	
SUMM	As described above, the compositions according to the present invention usually contain a flavonoid(s) and ecdysterone in an amount of 0.01-20 w/w % and 0.0001-2 w/w %, d.s.b., respectively. As for the compositions comprising. . .	
SUMM	. . . basket-type centrifuge commercialized by Hitachi Tekkosho Co., Ltd., Tokyo, Japan, to remove insoluble substances, and concentrated using "HOROCEP HR5155F1", a reverse-osmosis membrane commercialized by Toyobo Co., Ltd., Tokyo, Japan, at a permeation rate of about 30 l/hour, into a 10.7 kg. . .	
SUMM	A Pfaffia extract obtained by the method in Experiment 1-1, ".alpha.G HESPERIDIN PA", as a flavonoid , an enzyme-treated rutin commercialized by Toyo Sugar Refining Co., Ltd., Tokyo, Japan, and ".alpha.G RUTIN PS", an enzyme-treated rutin, Toyo. . .	
SUMM	. . . and flavonoids have a strong macrophage activating activity that is synergistically enhanced by combination use of Pfaffia extract and a flavonoid(s) . This shows that the compositions of sample Nos. 4 and 5 as the present compositions exert a strong immunoenhancement activity. . .	
SUMM	A Pfaffia extract obtained by the method in Experiment 1-1; ".alpha.G HESPERIDIN PA", as a flavonoid , an enzyme-treated hesperidin commercialized by Toyo Sugar Refining Co., Ltd., Tokyo, Japan; a pulverized guarana in Experiment 1-2; and a. . .	
SUMM	. . . use of ".alpha.G RUTIN PS", an enzyme-treated rutin, Toyo Sugar Refining Co., Ltd., Tokyo, Japan, which was used as a flavonoid in this experiment in place of the enzyme-treated hesperidin, resulted in substantially the same result. Since the enzyme-treated products of. . .	

SUMM A Pfaffia extract obtained by the method in Experiment 1-1; ".alpha.G HESPERIDIN PA", as a **flavonoid**, an enzyme-treated hesperidin commercialized by Toyo Sugar Refining Co., Ltd., Tokyo, Japan; a pulverized guarana in Experiment 1-2; and an. . .

SUMM . . . RUTIN PS", an enzyme-treated rutin, Toyo Sugar Refining Co., Ltd., Tokyo, Japan, which was used in this experiment as a **flavonoid** in place of the enzyme-treated hesperidin, resulted in substantially the same result. Since the enzyme-treated products of flavonoids used in. . .

SUMM . . . critically enhanced by the addition of indigo extracts and/or pulverized extracts. In place of the enzyme-treated hesperidin used as a **flavonoid** in this experiment, the use of ".alpha.G RUTIN PS", an enzyme-treated rutin, Toyo Sugar Refining Co., Ltd., resulted in substantially the same result. The enzyme-treated product of a **flavonoid** used in this experiment is well known to be converted into free **flavonoid** by glucosidase in vivo; the result shows that flavonoids, non-enzyme-treated products, can also be used in the present invention. These. . .

SUMM A Pfaffia extract obtained by the method in Experiment 1-1; ".alpha.G HESPERIDIN PA", as a **flavonoid**, an enzyme-treated hesperidin commercialized by Toyo Sugar Refining Co., Ltd., Tokyo, Japan; ".alpha.G RUTIN PS", an enzyme-treated rutin, Toyo Sugar. . .

DETD Seven hundred grams of the above powdery Pfaffia extract, 100 g of a powdery **flavonoid**, 100 g of a powdery indigo extract, and 100 g of the pulverized guarana in Experiment 1-2 were mixed by. . .

CLM What is claimed is:

1. A composition which comprises a **flavonoid** and a processed product of a plant of the genus Pfaffia, said **flavonoid** being a member selected from the group consisting of hesperidin, rutin, naringin, eriodictin, hesperetin, quercetin, naringenin, eriodictyol, enzyme-treated hesperidin, enzyme-treated. . . and enzyme-treated eriodictin; said processed product being obtained by physically and/or chemically treating said plant; wherein the amount of said **flavonoid** is in an amount of 0.001-1-fold of said processed product, on a dry solid basis; said composition providing immunoenhancement and antiallergic activities compound with each of said **flavonoid** and said processed product.

6. The composition of claim 1, which contains 0.01-20 w/w % of said **flavonoid**, on a dry solid basis.

L8 ANSWER 4 OF 7 USPATFULL

ACCESSION NUMBER: 1998:128079 USPATFULL

TITLE: Methods for generating and screening novel metabolic pathways

INVENTOR(S): Thompson, Katie A., Del Mar, CA, United States
Foster, Lyndon M., Carlsbad, CA, United States
Peterson, Todd C., Chula Vista, CA, United States
Nasby, Nicole Marie, San Diego, CA, United States
Brian, Paul, San Diego, CA, United States

PATENT ASSIGNEE(S): Chromaxome Corporation, San Diego, CA, United States
(U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 5824485 19981020

APPLICATION INFO.: US 1996-639255 19960424 (8)

RELATED APPLN. INFO.: Continuation-in-part of Ser. No. US 1995-427244, filed on 25 Apr 1995, now abandoned And Ser. No. US 1995-427348, filed on 25 Apr 1995, now abandoned

DOCUMENT TYPE: Utility

FILE SEGMENT: Granted

PRIMARY EXAMINER: Ketter, James

ASSISTANT EXAMINER: Brusca, John S.
NUMBER OF CLAIMS: 45
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 25 Drawing Figure(s); 21 Drawing Page(s)
LINE COUNT: 4343
CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . stained agarose gel containing PCR amplicons derived from marine bacteria genomic DNA. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for ribosomal RNA. The lanes contain amplicons derived from T: genomic DNA. . .

SUMM . . . PCR amplicons derived from genomic DNA of individual species of marine bacteria. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for ribosomal RNA. The lanes contain amplicons derived from genomic DNA of. . .

DETD . . . such as, for example, bacteria and mammalian cells, bacteria and yeasts, bacteria and plant cells, or gram positive and gram negative bacteria. A shuttle vector may contain a broad host range replication origin, such as those derived from IncP, IncQ plasmids, . . .

DETD . . . beta.-glucuronidase (Jefferson, 1987, Plant Molec Biol. Rep 5:387-405), luciferase (Ow et al. 1986, Science 234:856-859), and B protein that regulates anthocyanin pigment production (Goff et al. 1990, EMBO J 9:2517-2522).

DETD . . . efflux systems can actively secrete a broader range of potentially toxic compounds, thus reducing their accumulation inside the host organism. Negative feedback mechanisms, such as end-product inhibition of the metabolic pathway producing the compounds, may be avoided. Moreover, the isolation of. . .

DETD . . . fluorescence results in addition of a small electrical charge to the particle. The change allows electromagnetic separation of positive and negative particles from a mixture. Separated particles may be directly deposited into individual wells of 96-well or 384-well plates.

DETD . . . transcriptional activity in the host organism in the absence of the inducing activity or compound. A chemoresponsive promoter that respond negatively to the presence of an activity or compound by decreasing or ceasing transcriptional activity may also be used.

DETD Purified water (ddH₂O) for general use in media and solutions is purified by softening, reverse osmosis, and deionization. Pacific seawater (sea H₂O) is obtained from Scripps Institute of Oceanography (La Jolla, Calif.) and filtered before. . .

DETD . . . obtained from seawater collected near the Bahamas Islands were provided by the Harbor Branch Oceanographic Institute. Each of the wild-type gram-negative pigmented marine bacterial species was tested prior to preparation of the DNA libraries to determine redundancy, and to help determine. . .

DETD The following assays were performed on the parental species of marine gram-negative/E. coli library, with the indicated results:

L8 ANSWER 5 OF 7 USPATFULL

ACCESSION NUMBER: 1998:85814 USPATFULL
TITLE: Methods for generating and screening novel metabolic pathways
INVENTOR(S): Peterson, Todd C., Chula Vista, CA, United States
Foster, Lyndon M., Carlsbad, CA, United States
Brian, Paul, San Diego, CA, United States
PATENT ASSIGNEE(S): Chromaxome Corporation, San Diego, CA, United States
(U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 5783431 19980721

APPLICATION INFO.: US 1996-738944 19961024 (8)
RELATED APPLN. INFO.: Continuation-in-part of Ser. No. US 1996-639255, filed
on 24 Apr 1996
DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Ketter, James
ASSISTANT EXAMINER: Brusca, John S.
LEGAL REPRESENTATIVE: Pennie & Edmonds LLP
NUMBER OF CLAIMS: 25
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 27 Drawing Figure(s); 23 Drawing Page(s)
LINE COUNT: 4805

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

- DRWD . . . stained agarose gel containing PCR amplicons derived from marine bacteria genomic DNA. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for ribosomal RNA. The lanes contain amplicons derived from T: genomic DNA.
- DRWD . . . PCR amplicons derived from genomic DNA of individual species of marine bacteria. M: molecular weight markers, sizes in bp. -: negative control. +: positive controls for the amplicon and for ribosomal RNA. The lanes contain amplicons derived from genomic DNA of.
- DETD . . . such as, for example, bacteria and mammalian cells, bacteria and yeasts, bacteria and plant cells, or gram positive and gram negative bacteria. A shuttle vector of the invention is capable of replicating in different species or strains of host organisms, and . . . (Pansegrouw et al., 1994, J Mol Biol 239:623-663) or PBBR (Kovach et al., 1994, BioTechniques 16:800-801) are functional in many gram-negative bacteria, such as *Pseudomonas*, *Agrobacterium*, *Escherichia*, and *Rhizobium*. Many of the bacteria that harbor DNA comprising a broad host range.
- DETD . . . beta.-glucuronidase (Jefferson, 1987, Plant Molec Biol. Rep 5:387-405), luciferase (Ow et al. 1986, Science 234:856-859), and B protein that regulates anthocyanin pigment production (Goff et al. 1990, EMBO J 9:2517-2522).
- DETD . . . efflux systems can actively secrete a broader range of potentially toxic compounds, thus reducing their accumulation inside the host organism. Negative feedback mechanisms, such as end-product inhibition of the metabolic pathway producing the compounds, may be avoided. Moreover, the isolation of.
- DETD . . . fluorescence results in addition of a small electrical charge to the particle. The change allows electromagnetic separation of positive and negative particles from a mixture. Separated particles may be directly deposited into individual wells of 96-well or 384-well plates.
- DETD . . . transcriptional activity in the host organism in the absence of the inducing activity or compound. A chemoresponsive promoter that respond negatively to the presence of an activity or compound by decreasing or ceasing transcriptional activity may also be used.
- DETD Purified water (ddH₂O) for general use in media and solutions is purified by softening, reverse osmosis, and deionization. Pacific seawater (sea H₂O) is obtained from Scripps Institute of Oceanography (La Jolla, Calif.) and filtered before.
- DETD . . . obtained from seawater collected near the Bahamas Islands were provided by the Harbor Branch Oceanographic Institute. Each of the wild-type gram-negative pigmented marine bacterial species was tested prior to preparation of the DNA libraries to determine redundancy, and to help determine.
- DETD The following assays were performed on the parental species of marine gram-negative/E. coli library, with the indicated results:

TITLE: Method for producing ready to pour frozen concentrated
 clarified fruit juice, fruit juice produced therefrom,
 and high solids fruit product
 INVENTOR(S): Chen, Chin Shu, 1823 Cypress Gardens Blvd., Winter
 Haven, FL, United States 33884
 Chen, William Apollo, 1998 Pacific Ave., Apt. 306, San
 Francisco, CA, United States 94109

NUMBER	KIND	DATE
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PATENT INFORMATION:
 APPLICATION INFO.: US 5756141 19980526
 DOCUMENT TYPE: Utility
 FILE SEGMENT: Granted
 PRIMARY EXAMINER: Czaja, Donald E.
 ASSISTANT EXAMINER: Fortuna, Jose A.
 LEGAL REPRESENTATIVE: Pendorf, P.A., Stephan A.
 NUMBER OF CLAIMS: 13
 EXEMPLARY CLAIM: 1
 NUMBER OF DRAWINGS: 1 Drawing Figure(s); 1 Drawing Page(s)
 LINE COUNT: 851

SUMM . . . contains flavor and aroma components, and the retentate is described as containing the spoilage microorganisms. The permeate is concentrated by **reverse osmosis** to levels above 42.degree. Brix. The retentate is treated to inactivate the spoilage microorganisms, and the retentate is then recombined. . . quality close to fresh juice. Based on the Lawhon et al patent, Cross (1989) describes a commercial design of an ultrafiltration-**reverse osmosis** process for membrane concentration of orange juice.

SUMM . . . during pressing. Thermal treatment inactivates the enzyme anthocynase, and the denaturation of the membranes enclosing the vacuoles (in which the **anthocyanin** are located) make it possible for more of the pigments to pass through. The **negative** effect of heating is to degrade the flavors and color. See Steven Nagy, Chin Shu Chen, and Philip E. Shaw. . .

L8 ANSWER 7 OF 7 USPATFULL
 ACCESSION NUMBER: 91:84141 USPATFULL
 TITLE: Process and apparatus for the removal of undesired components from aqueous feedstocks
 INVENTOR(S): Perry, Mordechai, Petach Tikva, Israel
 Katraro, Reuven, Rishon Lezion, Israel
 Linder, Charles, Rehovot, Israel
 PATENT ASSIGNEE(S): Membrane Products Kiryat Weizmann Ltd., Rehovot, Israel
 (non-U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION:
 APPLICATION INFO.: US 5057197 19911015
 US 1989-348802 19890508 (7)

NUMBER	DATE
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PRIORITY INFORMATION: IL 1988-86319 19880509
 DOCUMENT TYPE: Utility
 FILE SEGMENT: Granted
 PRIMARY EXAMINER: Niebling, John F.
 ASSISTANT EXAMINER: Phasge, Arun S.
 LEGAL REPRESENTATIVE: Ladas & Parry
 NUMBER OF CLAIMS: 24
 EXEMPLARY CLAIM: 1
 NUMBER OF DRAWINGS: 1 Drawing Figure(s); 1 Drawing Page(s)
 LINE COUNT: 822

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . economic advantages. For these reasons, conventional separation techniques are being increasingly replaced by techniques utilizing selective membranes. Such techniques include **reverse osmosis** (RO), ultrafiltration (UF) and microfiltration (MF), all of which are pressure driven, and electrodialysis (ED), which as the name implies. . .

SUMM . . . leaves a product containing some lactose and salts, the content of which may be reduced by DF (see Ultrafiltration and **Reverse Osmosis** for the Dairy Industry, National institute for Dairy Research, Reading, England, 1985, p. 100). In the DF step, water is. . .

SUMM . . . MW>about 450 are usually very problematic. Thus, the biodegradation product humic acid is present in most natural waters as colloidal **negatively charged** matter, and during ED such ions accumulate progressively on and in the membrane, and the electrical resistance of the. . .

SUMM . . . fouling ingredient, the at least one selective nonelectrodialysis membrane being selected from the group consisting of selective ultrafiltration, microfiltration and **reverse osmosis** membranes, thereby to obtain (a) treated feedstock and (b) a permeate having a significantly reduced content of the at least. . .

SUMM . . . feedstock under superatmospheric pressure to the action of separation apparatus of a first type constituted by at least one selective **reverse osmosis** /ultrafiltration/microfiltration membrane adapted to retain at least one ingredient known to foul the second type of separation apparatus, thereby to obtain. . .

SUMM . . . pressure; apparatus for contacting the pressurized feedstock with separation apparatus of a first type constituted by at least one selective **reverse osmosis** /ultrafiltration/microfiltration membrane apparatus adapted to retain at least one ingredient known to foul the second type of separation apparatus; apparatus for. . .

DETD By using selective **reverse osmosis** membranes ("SELRO") it is possible to effect a transport of organic acids such as malic acid into the permeate. The. . .

DETD	. . .	chloride	5%	58	0
sodium sulfate	5%	142	35		
sucrose	1%	360	95		
glucose	1%	180	70		
fructose	1%	180	70		
chlorogenic acid	1%	360	98		
anthocyanin (grape red color)					
	1%	900	99		
betaxanthine (red beet color)					
	1%	--	98		
sulfonated aromatics					
	1%	250	85		
sulfonated aromatics					
	1%	400	92		

sulfonated. . .

CLM What is claimed is:

. . . therethrough of said at least one dissolved non-fouling organic acid, said at least one selective non-electrodialysis membrane being a selective **reverse osmosis** membrane having pores within the range of 0.1 to 1.0 nanometers, thereby to obtain (a) treated feedstock and (b) a. . .

. . . feedstock under superatmospheric pressure to the action of separation means of a first type constituted by at least one selective **reverse osmosis** membrane having pores within the range of 0.1 to 1.0 nanometers adapted to retain at least one dissolved ingredient known. . .

. . . process comprises the steps of: (i) subjecting said feedstock under

superatmospheric pressure to the action of at least one selective reverse osmosis membrane effective to retain chlorogenic acid while allowing the passage therethrough of malic acid, thereby to obtain (a) treated feedstock; means for pressurizing said feedstock to a superatmospheric pressure; means for contacting said pressurized feedstock with at least one selective reverse osmosis membrane means effective to retain chlorogenic acid while allowing the passage therethrough of malic acid; means for removing treated pressurized . . admixing treated permeate with fresh feedstock and means for circulating the thus-obtained admixture serially to contact with both said selective reverse osmosis membrane means and said separation means.

=> d l14 1-2 ibib, kwic

L14 ANSWER 1 OF 14 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 1992:510427 CAPLUS
DOCUMENT NUMBER: 117:110427
TITLE: Study of color and aroma retention of black-currant juice during concentration by hyperfiltration
AUTHOR(S): Konja, Gordana; Clauss, E.; Kovacic, Zrinka; Vojvodic, Vesna
CORPORATE SOURCE: Fac. Food Technol. Biotechnol., Zagreb, Croatia
SOURCE: Prehrambeno-Tehnoloska i Biotehnoloska Revija (1991), 29(3-4), 121-5
CODEN: PTBREK; ISSN: 0352-9193
DOCUMENT TYPE: Journal
LANGUAGE: English
TI Study of color and aroma retention of black-currant juice during concentration by hyperfiltration
AB The effect of different membranes and operating conditions on color, volatiles, sugars and acids was investigated during the concn. of black currant juice by hyperfiltration. The two types of membrane affected pigment retention differently. During the concn., the proportion of free anthocyanins increased, while the proportion of condensed pigments remained const. Volatiles retention depended to a considerable extent on the process parameters, the membrane type used, the degree of concn., and the operating temp. In contrast to the retention of volatiles, the retention of sugars and total acids was almost completely independent of the operating conditions. The retention of sugars was very good with both types of membrane.
ST black currant juice concn color aroma; hyperfiltration
black currant juice
IT Reverse osmosis
(in black currant juice concn., color and aroma response to conditions of)
IT Color
Odor and Odorous substances
(of black currant juice, concn. by hyperfiltration effect on)
IT Currant (Ribes)
(R. nigrum, juice, concn. of, by hyperfiltration, color and aroma response to conditions of)

L14 ANSWER 2 OF 14 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 1982:179730 CAPLUS
DOCUMENT NUMBER: 96:179730
TITLE: The preparation of fruit juice semiconcentrates by reverse osmosis
AUTHOR(S): Demeczky, M.; Khell-Wicklein, M.; Godek-Kerek, E.
CORPORATE SOURCE: Cent. Food Res. Inst., Budapest, Hung.
SOURCE: Developments in Food Preservation (1981), 1, 93-119
CODEN: DEFDPY; ISSN: 0263-4376
DOCUMENT TYPE: Journal
LANGUAGE: English
TI The preparation of fruit juice semiconcentrates by reverse osmosis
AB Expts. carried out by using pilot equipment with cellulose acetate membranes verified that only semiconcs. of 30-35% solids content can be produced using the reverse osmosis method. The high osmotic pressure of the fruit and vegetable juices, the present tech. conditions, compaction of the membranes, decrease in flux, losses of the main chem. compds. and particularly of aroma components limit the use of higher concn. rates. However, semiconcs. produced by reverse osmosis are of high quality and are better than those prep'd. by vacuum evapn. Most of the semiconcs. could be stored at room temp. for

only a few weeks, but products of high acid content could be stored at
 3.degree. for 12 mo.
 IT Carboxylic acids, biological studies
 RL: BIOL (Biological study)
 (of fruit and vegetable juices, reverse osmosis
 concn. effect on)
 IT Apple juice
 Tomato juice
 (semiconc., manuf. of, reverse osmosis in)
 IT Fruit and vegetable juices
 (semiconcs., manuf. of, reverse osmosis in)
 IT Beet
 Carrot
 Peach
 Strawberry
 (juice, semiconc., manuf. of, reverse osmosis in)
 IT Phenols, biological studies
 RL: BIOL (Biological study)
 (poly-, of fruit and vegetable juices, reverse
 osmosis concn. effect on)
 IT Currant
 (red, juice, semiconc., manuf. of, reverse
 osmosis in)
 IT Carbohydrates and Sugars, biological studies
 RL: BIOL (Biological study)
 (reducing, of fruit and vegetable juices, reverse
 osmosis concn. effect on)
 IT Cherry
 (sour, juice, semiconc., manuf. of, reverse osmosis
 in)
 IT Currant
 (R. nigrum, juice, semiconc., manuf. of, reverse
 osmosis in)
 IT 50-81-7, biological studies 490-83-5 7727-37-9, biological studies
 RL: BIOL (Biological study)
 (of fruit and vegetable juice semiconcs., reverse
 osmosis concn. effect on)

=> d 114 ibib, kwic 12-13

L14 ANSWER 12 OF 14 USPATFULL
 ACCESSION NUMBER: 92:96843 USPATFULL
 TITLE: Fruit juice plus citrus fiber from pulp
 INVENTOR(S): Mills, Susie H., Fort Thomas, KY, United States
 Tarr, Robert E., Cincinnati, OH, United States
 PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United
 States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5162128		19921110
APPLICATION INFO.:	US 1990-609972		19901106 (7)
DISCLAIMER DATE:	20090428		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Paden, Carolyn		
LEGAL REPRESENTATIVE:	Dabek, Rose Ann, Yetter, Jerry J., Witte, Richard C.		
NUMBER OF CLAIMS:	20		
EXEMPLARY CLAIM:	1		
LINE COUNT:	646		

SUMM Any juice can be used to make the beverage of this invention.
 For example, apple, cranberry, pear, peach, plum, apricot, nectarine,
 grape, cherry, currant, raspberry, gooseberry, blackberry,

blueberry, strawberry, lemon, orange, grapefruit, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, rhubarb, carrot, beet, cucumber, pineapple, . . . mango, papaya, banana, watermelon and cantaloupe can be used. Preferred juices are the citrus juices, and most preferred is orange juice. Of the non-citrus juices, apple, pear, cranberry, strawberry, grape and cherry are preferred.

SUMM Other means of concentrating juice can be used. These would include reverse osmosis, sublimation concentration, freeze drying or freeze concentration. Economically, however, it is better to use an evaporation technique.

L14 ANSWER 13 OF 14 USPATFULL

ACCESSION NUMBER: 92:33935 USPATFULL
TITLE: Fruit juice plus citrus fiber
INVENTOR(S): Mills, Susie H., Fort Thomas, KY, United States
Tarr, Robert E., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 5108774 19920428
APPLICATION INFO.: US 1990-580751 19900911 (7)
RELATED APPLN. INFO.: Continuation-in-part of Ser. No. US 1990-552280, filed on 12 Jul 1990, now patented, Pat. No. US 5073397

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Paden, Carolyn
LEGAL REPRESENTATIVE: Dabek, Rose Ann, Yetter, Jerry J., Witte, Richard C.
NUMBER OF CLAIMS: 20
EXEMPLARY CLAIM: 1
LINE COUNT: 776

DETD Any juice can be used to make the beverage of this invention. For example, apple, cranberry, pear, peach, plum, apricot, nectarine, grape, cherry, currant, raspberry, gooseberry, blackberry, blueberry, strawberry, lemon, orange, grapefruit, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, rhubarb, carrot, beet, cucumber, pineapple, . . . mango, papaya, banana, watermelon and cantaloupe can be used. Preferred juices are the citrus juices, and most preferred is orange juice. Of the non-citrus juices, apple, pear, cranberry, strawberry, grape and cherry are preferred.

DETD Other means of concentrating juice can be used. These would include reverse osmosis, sublimation concentration, freeze drying or freeze concentration. Economically, however, it is better to use an evaporation technique.

=> d 114 ibib, kwic 3-11

L14 ANSWER 3 OF 14 USPATFULL

ACCESSION NUMBER: 2003:10363 USPATFULL
TITLE: Food products
INVENTOR(S): Hynes, Michael P., Plymouth, MA, UNITED STATES
Kaufman, Kathryn, Jamaica Plain, MA, UNITED STATES
Hembling, Mark V., Sandwich, MA, UNITED STATES

NUMBER	KIND	DATE
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PATENT INFORMATION: US 2003008057 A1 20030109
APPLICATION INFO.: US 2002-138592 A1 20020430 (10)
RELATED APPLN. INFO.: Continuation-in-part of Ser. No. US 2001-845417, filed on 30 Apr 2001, PENDING
DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION

LEGAL REPRESENTATIVE: JEFFREY D. HSI, Fish & Richardson P.C., 225 Franklin Street, Boston, MA, 02110-2804

NUMBER OF CLAIMS: 28

EXEMPLARY CLAIM: 1

LINE COUNT: 1000

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM [0008] In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry; apple; raspberry; grape; strawberry; mango; tangerine; black currant; blueberry; peach; pineapple; pear; grapefruit; or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple; raspberry; grape; strawberry; mango; tangerine; black currant; or blueberry (e.g., cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a. . .

SUMM [0015] In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a.

SUMM [0026] In alternate embodiments, the methods are those further comprising combining one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry (e.g., cranberry and raspberry, cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a. . .

SUMM . . . to 5, alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).

SUMM . . . to 5, alternatively about 50:49:1, respectively by weight. In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a. . .

SUMM [0038] Another embodiment is a composition (e.g., beverage; reduced sugar juice/juice drink; artificial sweetener-devoid

reduced sugar juice/juice drink made by the process of combining sucrose (e.g., cane sugar), fructose (e.g., dry fructose), pectin (e.g., fruit derived pectin, . . . alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those made by further combining one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).

SUMM [0039] Another embodiment is a composition (e.g., beverage; reduced sugar juice/juice drink; artificial sweetener-devoid reduced sugar juice/juice drink made by the process of combining sucrose (e.g., cane sugar), fructose (e.g., dry fructose), tara gum, and water (e.g., . . . alternatively about 50:49:1, respectively by weight. In alternate embodiments, the compositions are those made by further combining one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a . . .

SUMM . . . 12 or less (e.g., about 8-10). In alternate embodiments, the processes are those made by further selecting one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry), or those wherein the juice concentrates are apple, pear, raspberry, kiwi, grape, orange, strawberry, lemon, peach, pineapple, passion fruit, mango, cranberry, blueberry, blackberry, or a . . .

SUMM [0079] Juice concentrates used in the compositions may be of fruit or vegetable origin including, for example, cranberry, apple, raspberry, grape, strawberry, cherry, mango, tangerine, black currant, peach, pear, pineapple, grapefruit, kiwi, lemon, orange, passion fruit, blueberry, blackberry, and the like. Juice concentrates may be used singly or on combination. Sources of juice concentrates include, for example, Naumes Concentrates, Wapato, Wash.; Valley Concentrates, San Juanquin, Calif.; and Milne, Prosser, Wash.

SUMM [0080] The water used in the compositions can be filtered (e.g., charcoal, reverse osmosis) or deionized. The water may be non-carbonated or carbonated.

L14 ANSWER 4 OF 14 USPATFULL

ACCESSION NUMBER: 2002:336993 USPATFULL

TITLE: Food products

INVENTOR(S): Hynes, Michael P., Plymouth, MA, UNITED STATES
Kaufman, Kathryn, Jamaica Plain, MA, UNITED STATES
Hembling, Mark V., Sandwich, MA, UNITED STATES

NUMBER KIND DATE

PATENT INFORMATION: US 2002192350 A1 20021219

APPLICATION INFO.: US 2001-845417 A1 20010430 (9)
DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION
LEGAL REPRESENTATIVE: JEFFREY D. HSI, Fish & Richardson P.C., 225 Franklin Street, Boston, MA, 02110-2804
NUMBER OF CLAIMS: 10
EXEMPLARY CLAIM: 1
LINE COUNT: 743
CAS INDEXING IS AVAILABLE FOR THIS PATENT.
SUMM [0005] In one embodiment the invention is a composition (e.g., beverage; reduced sugar juice/juice drink; artificial sweetener-devoid reduced sugar juice/juice drink) comprising: sucrose (e.g., cane sugar), fructose (e.g., dry fructose), pectin (e.g., fruit derived pectin, citrus derived pectin, high methoxyl. . . to 5, alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry; apple; raspberry; grape; strawberry; mango; tangerine; black currant; blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple; raspberry; grape; strawberry; mango; tangerine; black currant; or blueberry (e.g., cranberry and apple, cranberry).
SUMM [0010] Another embodiment is the composition (e.g., beverage; reduced sugar juice/juice drink; artificial sweetener-devoid reduced sugar juice/juice drink) having proanthocyanidin content between about 10 mg and about 60 mg per 8 oz.; alternatively between about 25 mg. . . to 5, alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).
SUMM [0019] In alternate embodiments, the methods are those further comprising combining one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry (e.g., cranberry and raspberry, cranberry and apple, cranberry).
SUMM . . . to 5, alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those further comprising one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black currant, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).
SUMM [0030] Another embodiment is a composition (e.g., beverage; reduced sugar juice/juice drink; artificial sweetener-devoid reduced sugar juice/juice drink made by the process of combining sucrose (e.g., cane sugar), fructose (e.g., dry fructose), pectin (e.g., fruit derived pectin,. . . alternatively about 48:48:4, respectively by weight. In alternate embodiments, the compositions are those made by further combining one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black

currant, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black **currant**, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).

SUMM . . . composition is about 12 or less. In alternate embodiments, the processes are those made by further selecting one or more juice concentrates, those wherein the juice concentrates are cranberry, apple, raspberry, grape, strawberry, mango, tangerine, black **currant**, blueberry, peach, pineapple, pear, grapefruit, or a combination thereof, those wherein the juice concentrates are cranberry and one or more of: apple, raspberry, grape, strawberry, mango, tangerine, black **currant**, or blueberry, (e.g., cranberry and raspberry, cranberry and apple, cranberry).

SUMM [0066] Juice concentrates used in the compositions may be of fruit or vegetable origin including, for example, cranberry, apple, raspberry, grape, strawberry, cherry, mango, tangerine, black **currant**, peach, pear, pineapple, grapefruit, and the like. Juice concentrates may be used singly or on combination. Sources of juice concentrates include, for example, Naumes Concentrates, Wapato, Wash.; Valley Concentrates, San Juanquin, Calif.; and Milne, Prosser, Wash.

SUMM [0067] The water used in the compositions can be filtered (e.g., charcoal, **reverse osmosis**) or deionized. The water may be non-carbonated or carbonated.

L14 ANSWER 5 OF 14 USPATFULL

ACCESSION NUMBER: 2001:121117 USPATFULL

TITLE: Green tea extract subjected to cation exchange treatment and nanofiltration to improve clarity and color

INVENTOR(S): Ekanayake, Athula, Cincinnati, OH, United States
Bunger, John Robert, Hebron, KY, United States
Mohlenkamp, Jr., Marvin Joseph, Cincinnati, OH, United States

PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 6268009 B1 20010731

APPLICATION INFO.: US 1999-304658 19990504 (9)

RELATED APPLN. INFO.: Continuation of Ser. No. US 1996-606907, filed on 26 Feb 1996, now patented, Pat. No. US 6063428

DOCUMENT TYPE: Utility

FILE SEGMENT: GRANTED

PRIMARY EXAMINER: Cano, Milton

ASSISTANT EXAMINER: DuBois, Philip

LEGAL REPRESENTATIVE: Mc Bride, James F., Roof, Carl J.

NUMBER OF CLAIMS: 26

EXEMPLARY CLAIM: 1

LINE COUNT: 1136

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . smaller molecular weight or pore size than those typically used in ultrafiltration processes, but larger than those typically used in **reverse osmosis** processes. Like ultrafiltration, nanofiltration rejects only a portion of the solute components above a certain molecular size while passing those of a smaller size. By contrast, **reverse osmosis** membranes generally reject all solute components, including ions and will pass only water molecules.

SUMM . . . tea, the beverages of the present invention can comprise an effective amount of other flavor systems such as a fruit juice, vegetable juice, fruit flavors, vegetable flavor, as well as

mixtures of these flavor components. In particular, the combination of green tea together with fruit juices can have an appealing taste. The juice can be derived from apple, cranberry, pear, peach, plum, apricot, nectarine, grape, cherry, currant, raspberry, gooseberry, elderberry, blackberry, blueberry, strawberry, lemon, lime, mandarin, orange, grapefruit, cupuacu, potato, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, . . .

L14 ANSWER 6 OF 14 USPATFULL

ACCESSION NUMBER: 2000:61245 USPATFULL
TITLE: Green tea extract subjected to cation exchange treatment and nanofiltration to improve clarity and color
INVENTOR(S): Ekanayake, Athula, Cincinnati, OH, United States
Bunger, John Robert, Hebron, KY, United States
Mohlenkamp, Jr., Marvin Joseph, Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6063428	20000516	
APPLICATION INFO.:	US 1996-606907	19960226	(8)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Chin, Peter		
LEGAL REPRESENTATIVE:	McBride, James F., Clark, Karen F., Rasser, Jacobus C.		
NUMBER OF CLAIMS:	25		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1126		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . smaller molecular weight or pore size than those typically used in ultrafiltration processes, but larger than those typically used in reverse osmosis processes. Like ultrafiltration, nanofiltration rejects only a portion of the solute components above a certain molecular size while passing those of a smaller size. By contrast, reverse osmosis membranes generally reject all solute components, including ions and will pass only water molecules.

SUMM . . . tea, the beverages of the present invention can comprise an effective amount of other flavor systems such as a fruit juice, vegetable juice, fruit flavors, vegetable flavor, as well as mixtures of these flavor components. In particular, the combination of green tea together with fruit juices can have an appealing taste. The juice can be derived from apple, cranberry, pear, peach, plum, apricot, nectarine, grape, cherry, currant, raspberry, gooseberry, elderberry, blackberry, blueberry, strawberry, lemon, lime, mandarin, orange, grapefruit, cupuacu, potato, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, . . .

L14 ANSWER 7 OF 14 USPATFULL

ACCESSION NUMBER: 1999:30421 USPATFULL
TITLE: Green tea extract subjected to cation exchange treatment and nanofiltration to improve clarity and color
INVENTOR(S): Ekanayake, Athula, Cincinnati, OH, United States
Bunger, John Robert, Cincinnati, OH, United States
Mohlenkamp, Jr., Marvin Joseph, Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 5879733 19990309
APPLICATION INFO.: US 1997-933048 19970918 (8)
RELATED APPLN. INFO.: Division of Ser. No. US 1996-606907, filed on 26 Feb 1996
DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Bhat, Nina
LEGAL REPRESENTATIVE: Gressel, Gerry S., Clark, Karen F., Rasser, Jacobus C.
NUMBER OF CLAIMS: 15
EXEMPLARY CLAIM: 1
LINE COUNT: 1112

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . smaller molecular weight or pore size than those typically used in ultrafiltration processes, but larger than those typically used in reverse osmosis processes. Like ultrafiltration, nanofiltration hi rejects only a portion of the solute components above a certain molecular size while passing those of a smaller size. By contrast, reverse osmosis membranes generally reject all solute components, including ions and will pass only water molecules.

SUMM . . . tea, the beverages of the present invention can comprise an effective amount of other flavor systems such as a fruit juice , vegetable juice, fruit flavors, vegetable flavor, as well as mixtures of these flavor components. In particular, the combination of green tea together with fruit juices can have an appealing taste. The juice can be derived from apple, cranberry, pear, peach, plum, apricot, nectarine, grape, cherry, currant, raspberry, gooseberry, elderberry, blackberry, blueberry, strawberry, lemon, lime, mandarin, orange, grapefruit, cupuacu, potato, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, . . .

L14 ANSWER 8 OF 14 USPATFULL

ACCESSION NUMBER: 95:49953 USPATFULL
TITLE: Storage stable calcium-supplemented beverage concentrates
INVENTOR(S): Burkes, Alice L., Cincinnati, OH, United States
Butterbaugh, Jeffrey L., Cincinnati, OH, United States
Fiebler, George M., Cincinnati, OH, United States
Gore, William J., Cincinnati, OH, United States
Zuniga, Maria E., West Chester, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

NUMBER	KIND	DATE
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PATENT INFORMATION: US 5422128 19950606
APPLICATION INFO.: US 1993-122733 19930916 (8)
RELATED APPLN. INFO.: Continuation of Ser. No. US 1992-964315, filed on 21 Oct 1992, now abandoned which is a continuation-in-part of Ser. No. US 1991-814030, filed on 26 Dec 1991, now abandoned

DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Paden, Carolyn
LEGAL REPRESENTATIVE: Dabek, Rose Ann, Graff, M. B., Rasser, J. C.
NUMBER OF CLAIMS: 8
EXEMPLARY CLAIM: 1
LINE COUNT: 1423

SUMM The term "fruit juice(s)" refers to citrus juices, noncitrus juices such as apple juice, grape juice, pear juice, nectarine juice, currant juice, raspberry juice, gooseberry juice, blackberry juice, blueberry juice, strawberry

juice, custard-apple juice, cocoa juice,
pomegranate juice, guava juice, kiwi juice
, mango juice, papaya juice, watermelon
juice, cantaloupe juice, cherry juice,
cranberry juice, pineapple juice, peach
juice, apricot juice, plum juice, prune
juice, passion fruit juice, tamarindo juice,
banana juice and mixtures of these juices. Preferred fruit
juices are the citrus juices. The term "citrus juices" refers to fruit
juices selected from orange juice, lemon juice, lime
juice, grapefruit juice, tangerine juice and
mixtures. The most preferred fruit juices for use are apple
juice, pear juice, grape juice, passion
fruit juice, peach juice, apricot juice,
papaya juice and mixtures thereof.

SUMM Other means of concentrating juice can be used. These would include
reverse osmosis, sublimation concentration, freeze
drying or freeze concentration. Economically, however, it is preferred
to use an evaporation technique.

L14 ANSWER 9 OF 14 USPATFULL

ACCESSION NUMBER: 95:27092 USPATFULL
TITLE: Storage stable calcium-supplemented beverage premix
concentrates and syrups
INVENTOR(S): Burkes, Alice L., Cincinnati, OH, United States
Fiebler, George M., Cincinnati, OH, United States
Gore, William J., Cincinnati, OH, United States
Zuniga, Maria E., Cincinnati, OH, United States
Butterbaugh, Jeffrey L., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Proctor & Gamble Company, Cincinnati, OH, United
States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5401524		19950328
APPLICATION INFO.:	US 1993-138938		19931019 (8)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1992-964238, filed on 21 Oct 1992, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Pratt, Helen		
LEGAL REPRESENTATIVE:	Dabek, Rose A., Rasser, J. C.		
NUMBER OF CLAIMS:	9		
EXEMPLARY CLAIM:	1		
LINE COUNT:	1284		

SUMM The term "fruit juice(s)" refers to citrus juices and
non-citrus juices. Examples are as apple juice, grape
juice, pear juice, nectarine juice,
currant juice, raspberry juice, orange
juice, grapefruit juice, gooseberry juice,
blackberry juice, blueberry juice, strawberry
juice, custard-apple juice, cocoa juice,
pomegranate juice, guava juice, kiwi juice
, lemon juice, lime juice, mango juice,
papaya juice, watermelon juice, cantaloupe
juice, cherry juice, cranberry juice,
pineapple juice, peach juice, apricot juice
, plum juice, prune juice, passion fruit
juice, tamarindo juice, banana juice and
mixtures thereof. Preferred juices are apple, pineapple, grape, cherry
and mixtures thereof. In addition to fruit juices any botanical
juice may be used as all or part of the flavor component of the
present invention.

SUMM Other means of concentrating juice can be used. These would include

reverse osmosis, sublimation concentration, freeze drying or freeze concentration. Economically, however, it is preferred to use an evaporation technique.

L14 ANSWER 10 OF 14 USPATFULL
ACCESSION NUMBER: 95:13623 USPATFULL
TITLE: Storage stable calcium-supplemented beverage concentrates
INVENTOR(S): Zuniga, Maria E., Cincinnati, OH, United States
Fiebler, George M., Cincinnati, OH, United States
Gore, William J., Cincinnati, OH, United States
Burkes, Alice L., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5389387		19950214
APPLICATION INFO.:	US 1993-122316		19930916 (8)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1991-814030, filed on 26 Dec 1991, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Paden, Carolyn		
LEGAL REPRESENTATIVE:	Dabek, Rose Ann, Rasser, J. C.		
NUMBER OF CLAIMS:	10		
EXEMPLARY CLAIM:	1		
LINE COUNT:	868		

SUMM The term "fruit juice(s)" refers to citrus juices, noncitrus juices such as apple juice, grape juice, pear juice, nectarine juice, currant juice, raspberry juice, gooseberry juice, blackberry juice, blueberry juice, strawberry juice, custard-apple juice, cocoa juice, pomegranate juice, guava juice, kiwi juice, mango juice, papaya juice, watermelon juice, cantaloupe juice, cherry juice, cranberry juice, pineapple juice, peach juice, apricot juice, plum juice, prune juice, passion fruit juice, tamarindo juice, banana juice and mixtures of these juices. Preferred fruit juices are the citrus juices. The term "citrus juices" refers to fruit juices selected from orange juice, lemon juice, lime juice, grapefruit juice, tangerine juice and mixtures. The most preferred fruit juices for use are apple juice, pear juice, grape juice, passion fruit juice, peach juice, apricot juice, papaya juice, and mixtures thereof.

SUMM Other means of concentrating juice can be used. These would include reverse osmosis, sublimation concentration, freeze drying or freeze concentration. Economically, however, it is preferred to use an evaporation technique.

L14 ANSWER 11 OF 14 USPATFULL
ACCESSION NUMBER: 95:9544 USPATFULL
TITLE: Beverage thickener emulsifier system
INVENTOR(S): Bunger, John R., Union, KY, United States
Keller, Brenda L., West Chester, OH, United States
Tarr, Robert E., Cincinnati, OH, United States
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE

PATENT INFORMATION: US 5385748 19950131
APPLICATION INFO.: US 1993-131871 19931005 (8)
RELATED APPLN. INFO.: Continuation of Ser. No. US 1991-783657, filed on 28
Oct 1991, now abandoned
DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Paden, Carolyn
LEGAL REPRESENTATIVE: Dabek, Rose Ann, Rasser, J. C.
NUMBER OF CLAIMS: 20
EXEMPLARY CLAIM: 1
LINE COUNT: 597

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM Any juice can be used to make the beverage of this invention. For example, apple, cranberry, pear, peach, plum, apricot, nectarine, grape, cherry, **currant**, raspberry, gooseberry, blackberry, blueberry, strawberry, lime, lemon, orange, grapefruit, tangerine, tomato, lettuce, celery, spinach, cabbage, watercress, dandelion, rhubarb, carrot, beet, . . . papaya, tamarindo, banana, watermelon and cantaloupe can be used. Preferred juices are the citrus juices, and most preferred is orange juice. Of the non-citrus juices, apple, pear, cranberry, strawberry, grape, cherry, tamarindo, pineapple, mango and kiwi are preferred.

SUMM Other means of concentrating juice can be used. These would include **reverse osmosis**, sublimation concentration, freeze drying or freeze concentration. Economically, however, it is better to use an evaporation technique.

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